

VALENTINE'S MENU 2019  
THURSDAY FEBRUARY 14TH

*2 Courses £30/ 3 Courses £38 - With Chef's Amuse Bouche and Tea/Coffee*

Amuse Bouche on Arrival

**To Start**

Seared King Scallops, Crispy Pancetta, Charred Broccoli (gf)

Duck Liver Parfait, Caramelised Red Onion Compote, Toasted Sourdough, Shallots

Jerusalem Artichoke & Chive Risotto, Spiced Aubergine 'Caviar', Dukkha (v, gf)

Pickled Baby Vegetable, Rosary Goats Cheese, Truffle Honey (v, gf)

**Mains**

Hampshire Sirloin Steak, Artichoke, Boulangere Potato, Garlic Green Beans, Red Wine Jus (gf)

Pan Fried Seabass, Herb Quinoa, Crayfish, Citrus Salsa, Coriander (gf)

Roast Ballantine of Chicken, Smoked Bacon, Truffle, Spinach, Confit Tomatoes, Rosti Potato

Wild Mushroom, Leek & Blue Cheese Pativier, Baby Vegetables, White Wine & Tarragon Cream Sauce (v)

**Desserts**

Blackberry Bakewell Tart, Champagne Sorbet, Poached Blackberries

Chocolate Lovers Sharing Board- Dark Chocolate Delice, Salted Caramel Mousse, Honeycomb, White Chocolate Fudge

Strawberry Pannacotta, Vanilla Shortbread, Dried Strawberries, Strawberry 'Milkshake' (gf)

Selection of Local Cheese, Biscuits and Homemade Chutney

**Tea or Coffee**

*The Cliff House*